

## **Almond and Pistachio Cake**

- 300g ground almonds
- Approx. 20 dates, chopped as small as possible
- 150g Buckwheat Flour
- 125g Organic butter or coconut oil
- 2 eggs
- 250g thick greek yoghurt - plus extra for serving
- 15g freshly grated nutmeg
- 5g ground cinnamon
- 50g chopped pistachios

1. Rub the ground almonds, dates, flour and butter together to make a crumble.
2. Press half the mix into a 26cm spring form cake tin.
3. With the remaining mix beat in the eggs, yoghurt, nutmeg, cinnamon.
4. Spoon over the base, sprinkle the nuts over the top.
5. Bake at 170c for approx. 1 hour - 1 hour 15 minutes.
6. Cool and serve topped with a dollop of yoghurt.

